



NIBBLES

Arancini 13 ^(v)

*Mushroom & Rice Fritters
Truffle Mayonnaise*

TISH Selection 22 ^(vg)

*Creamy Guacamole, Homemade Hummus
Herbed Tzatziki
Baguette Crostini & Toasted Mezonot Pita*

Homemade Focaccia 9 ^(vg)

*Sundried Tomatoes & Garlic Filling
Olive Oil & Balsamic Vinegar*

STARTERS

Chef's Seasonal Soup 12

Freshly Made Daily- Ask your server

Foie Gras 38

Silky Goose Liver Pate, Toasted Challah

Smoked Duck & Grilled Peaches 18/32 ⁽ⁿ⁾

Roasted Walnuts, Mixed Leaves

Beef Carpaccio 19 ⁽ⁿ⁾

Paper Thin Beef, Confit Shallots, Toasted Walnuts, Truffle Oil Crostini

Quinoa Superfood Salad 15/24 ^(vg, gf)

Avocado, Pomegranate, Fresh Herbs, Lemon Dressing

Spiced Harissa Lamb 19

Creamy Hummus, Chargrilled Pita

Heritage Tomato Salad 12 ^(gf, vg)

Heirloom Tomatoes, Creamy Feta, Aged Balsamic Dressing

Sea Bass Ceviche 19

Lime, Capers, Pomegranate, Coriander

SHARING

Spatchcock Chicken (Half or Whole) 41/79 ^(gf)

Spices & Garlic Marinade, Lemon & Garlic Oil - Choose two sides

Lamb Grill Selection 98

Chops & Herbed Koftas, Pomegranate Couscous, Charred Pita

Bourbon, Maple & Cajun Rib Eye 95

500g, 48-hour cure, Mojo Verde Sauce- Choose two sides

Mixed Grill Selection 120 ^(gf)

300g Rib Eye, Harissa Chicken Skewer, 3 Lamb Chops-Choose two sides

GRILL

250g Hanger Steak 39 ^(gf)

Chimichurri Sauce

300g Rib Eye Steak 52 ^(gf)

Chargrilled Broccoli, Peppercorn Sauce

Lamb Chops 16 per 100g

Pomegranate Couscous

300g Flat Iron Steak 42

Red Wine Gravy

MAIN COURSES

Hand-Cut Beef Tartare 37

Classic Garnishes, Mixed Leaves, Crostini

TISH Beef Burger & Chips 32

Smoked Ketchup, Caramelised Onions, Pickles

Pan Roasted Duck Breast 44 ^(gf)

Roasted Carrots & Green Beans

Chicken Skewers 33 ^(gf)

Spicy Harissa Glazed Chicken Thighs

Grilled Lamb Koftas 37

Herb-Spiced Koftas, Pomegranate Couscous

Chicken Schnitzel 33

Golden Crispy Chicken Schnitzel, Mixed Leaves

12 Hour Maple Glazed Short Ribs 44 ^(gf)

Broccoli, Courgette, Chimichurri Sauce

Fish & Chips 31

Battered Haddock, Mushy Peas, Tartare Sauce

Today's Market Fish 31 ^(gf)

Ask About Today's Catch, Seasonal Vegetables

Courgette Pane 21 ^(vg)

Crispy Courgette, Pomegranate Couscous, Dill & Garlic Emulsion

SIDES

8 each

Sweet Potato/Chips

^(vg, gf)

Broccoli & Chilli Oil

^(vg, gf)

Garlic & Dill New Potatoes

^(vg, gf)

Pomegranate Couscous

^(vg)

Mixed Leaves Salad

^(vg, gf)

Courgette Carpaccio

^(vg, gf)



vg- vegan v- vegetarian gf- gluten free n- contains nuts

Tish Dairy Free Restaurant

Prices include VAT at 20%. A discretionary 13.5% service charge or 15% for parties of 6 and above will be added to your bill
Please let us know if you have any allergies or require information regarding the ingredient used in our dishes
Please note: Our chicken and fish dishes might contain bones